

*Process at the Sherdent 1960 May
New Vegas Nevada*



AKU AKU
FAR ISLANDS
DRINKS

ORIGINAL DRINKS



AKU-AKU GOLD CUP
A mixture of Mexican limes,
Cuban syrup, Jamaican rum, Puerto
Rican rum and dashes of
almond and herbsaint.

1.25

SAVAGE ISLAND PEARL COCKTAIL
Especially recommended for ladies.
A genuine pearl in each cocktail.

1.20



CHERRY BLOSSOM
A delicate rum punch combining haunting flavors
of the Orient and reminiscent of cherry blossom
time on the slopes of Fujiyama, topped
with a petite Japanese parasol.

.90

MAI KAI SWIZZLE
Blend of tropical fruit juices and
herbs with old Jamaican rums,
Puerto Rican and Barbados rums.
Garnished with fresh Hawaiian pineapple,
maraschino cherry and fresh garden mint.

1.75



SCORPION
Minimum of two persons per bowl.
This drink is refreshing and mellow,
but has the effect of a scorpion bite.
Floated with fresh Belmont gardenia.
two or more persons 3.50

1.75
For one

from the FAR ISLANDS

CAPTAIN COOK'S GROGG
Specially recommended for those
who fancy themselves explorers.

1.65



AKU-AKU DAIQUIRI
A mellow white rum, juice of
Acapulco limes and a touch of
white syrup. A superbly
blended cocktail.

.90



SHARK'S TOOTH
A cocktail with bite like a shark.
A house-broken shark.

1.25



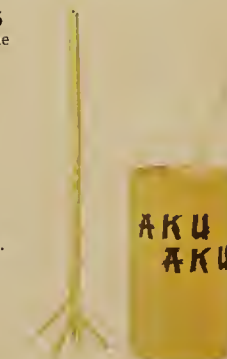
FOG CUTTER
This drink will vanish
the foggy days in your future.
two or more persons 3.50

1.75
For one



TABU SWIZZLE
A very nourishing and potent
creation served in bamboo glass.
Combination of rums, herbs
and spices and fruit juices.

1.50



ORIGINAL DRINKS

KILL DEVIL COCKTAIL

Warranted to kill all the lurking little devils. Recommended for its therapeutic value.

1.25



DESERT RATTLER (NUI NUI)

Rhums from Jamaica, Puerto Rico and Martinique blended with tropical fruits nectar.

1.50



ROYAL TONGAN

Trinidad rum, orange blossom honey and passion fruit juice.

.90



KAHUNA'S SPELL

Warranted to cast just the right spell on the opposite sex at just the right moment. Delicious for adults only and the management is not responsible for the results.

1.25



WANDERER'S PINEAPPLE PUNCH

"But there are wanderers 'er eternity whose path drives on and on and anchored never shall be."

1.25



from the FAR ISLANDS

RANGOON GIMLET

A traditional drink of the Straits Settlement. Mixture of dry gin, cordialized lime juice and three dashes of bitters.

.90



COCO PINE

Mixture of Martinique rhums and Cuban rum, crushed Hawaiian pineapple and luscious thick coconut cream and Maui limes. Served in hollowed out whole pineapple. Relax under the nearest coco palm.

1.75

PIMM'S CUP:

No. 1, 2, 3 and 4. The traditional refreshing drink of British colonials throughout the Far East.

1.25



ZOMBIE

Positively only two to a guest.

1.85

HAWAIIAN DREAM

A satisfying drink which will lift you to a cloud of dreams.

1.25



ORIGINAL DRINKS

BARREL OF RHUM

Combination of West Indies rhums and tropical fruit juices and herbs.

1.50

3.00 take the barrel home



CON TECCI COCONUT

Coconut milk mixed with rhums from Martinique and fruit juices from the tropics.

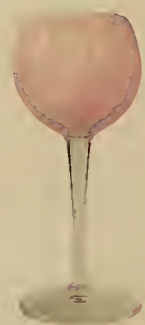
1.50

3.00 take the coconut shell home

MANA COCKTAIL (FIREFLY)

This drink of velvety color and creamy taste with the satisfying feeling will bring back your strength to start drinking again.

1.25



PLANTER'S PUNCH JAMAICA, Jamaican rum base 1.00
PLANTER'S PUNCH CUBA, mixed with Cuban rum . . 1.00
PLANTER'S PUNCH TRINIDAD, Trinidad rum 1.10
PLANTER'S PUNCH DEMERARA, Demerara rum . . 1.20
PLANTER'S PUNCH MARTINIQUE, Martinique rum 1.10

MANACURA COFFEE GROGG

The most popular and appropriate drink after feasting on Polynesian food.

1.25



from the FAR ISLANDS

SLIGHTLY BITTEN

Lifts one's spirit and heals the bite. Limit of three bites per guest.

1.50

BORA BORA SWIZZLE

British Guiana demerara rum, 151 proof, subtly combined with tropical fruit juices. This is not recommended for members of Alcoholics Anonymous.

1.85

THE QUEEN'S PINEAPPLE PUNCH

A very refreshing drink which will quench the thirst of a queen.

1.00

THE COLONEL'S PLANTATION PUNCH

You will find this hearty rum punch will give you comfort, warm your blood and restore your strength.

1.75

MOON AND SIXPENCE

A Far Island bouquet of rum reunion Maui limes, herbsaint, maraschino and guava nectar.

.90

TAHITIAN PLANTER'S PUNCH

This concoction was named after the princess of Tahiti who quaffed the nectar of love under palm trees.

1.00

MAI TAI

A very popular drink along Waikiki Beach because of its well balanced taste.

1.75

MONTIGO BAY DAIQUIRI

A smooth combination of 18-year-old Jamaican rum, pimento dram, Cuban honey, Mexican lime. A pre-dinner inspiration.

1.00

May we suggest:

AFTER DINNER DRINKS

LORD PAW PAW STINGER

A mixture of brandy and white creme de menthe to refresh your taste.

1.25

LADY PRECIOUS STREAM

A semi frozen mixture which will help digestion.

1.25

GRASSHOPPER

The minty coco taste in this cocktail will refresh your mouth to a scintillating aroma.

1.25

MANA COCKTAIL (FIREFLY)

This drink of velvety color and creamy taste with the satisfying feeling will bring back your strength to start drinking again.

1.25

MANACURA COFFEE GROGG

The most popular and appropriate drink after feasting on Polynesian food.

1.25

All popular hi-balls, cocktails, punches, sangarees, gimlets, flips, collins, slings, and coolers also served

- | | | |
|-----------------------|----------------|-------------------|
| 1. Alexander | 6. Tom Collins | 12. Martini |
| 2. Bacardi | 7. Cuba Libre | 13. Manhattan |
| 3. Bloody Mary | 8. Cucumber | 14. Old Fashioned |
| 4. Bronx | 9. Fizz's | 15. Rob Roy |
| 5. Champagne Cocktail | 10. Flips | 16. Screwdriver |
| | 11. Gibson | |

If you don't see it on the menu *please* ask the bartender for your favorite drink.



ALOHA TO HALAU*

* **WELCOME TO THIS HOUSE!** Escape with us in the atmosphere of enchanted islands and far-away lands while we bring you exotic foods and rare and original drinks. From these beautiful and interesting Islands and lands we bring more than an expression of Welcome; we bring foods, drinks, products, produce, plants and materials both useful and decorative and put them all together here in this most colorful restaurant.

We would like to recount some of the varied and unusual items that we have found in our travels through these interesting lands. From the rain forests of Assam we have brought Burmese teakwood for our table tops; the table bases were made expressly for us by the ancient candlestick brass works of Gifu in Northern Japan; the stoves and cooking utensils from Hong Kong and Formosa; chairs, bamboo and rattan from the Philippines; man-eating clam shells from the Solomon Islands and the Great Barrier Reef; the roof tiles over our cook-house were specially made for us in Korea. From fabulous Tahiti, carvings, fish traps; pandanus from the Isle of Moorea. The old, hand-made tapas we found in the Fiji Islands, and some of the museum pieces of tapa we have gotten from the lovely Tongan Islands.

From India, our blend of five excellent teas; shrimp from Mexico and Iceland; miniature lobsters from Peru; golden bamboo quail and quail eggs from Southern Japan; Cantonese food products and spices from China and Formosa; rhums and special ingredients from Jamaica, Cuba, Puerto Rico, Trinidad, Dominican Republic, Barbados, Demerara, Martinique, the Islands of Reunion. Queensland, Australia, the Philippines and Tasmania also send us fine rhums.

For the walls in the powder room we have brought Kappi shells from the lagoons of Luzon. For our air conditioning, an authentic Indian punkah. The lush plantings you see here come from the Islands of Hawaii and Kouai.

The primitive art carvings were executed by Mr. Edward Brownlee of the Honolulu Art Academy, an authority on Melanesian, Micronesia and Polynesian artifacts. All were faithfully hand carved from originals from Easter Island, New Guinea and other interesting far islands.

All these things have been brought together here in the Aku-Aku Restaurant to establish a flavor and feeling of authenticity. We sincerely hope you will enjoy our efforts.

PU-PU'S

**POLYNESIAN BAR
and RESTAURANT
LAS VEGAS, NEVADA**



PU-PU'S

**POLYNESIAN BAR
and RESTAURANT
LAS VEGAS, NEVADA**



BREAKFAST AND BRUNCH

Ham (old fashioned bone in)
with Two Eggs 4.75
Served with Hash Browns and Toast or dollar-size Hot
Cakes.

with One Egg 4.35

Sausage or Bacon with Two Eggs ... 4.25
Served with Hash Browns and Toast or dollar-size Hot
Cakes.

with One Egg 3.85

Canadian Bacon with
Two Eggs 5.25
Served with Hash Browns and Toast or dollar-size Hot
Cakes.

Breakfast Steak with
Two Eggs 6.95
Served with Hash Browns and Toast or dollar-size Hot
Cakes.

Chorizos and Eggs 4.95
Served with Hash Browns and Toast or dollar-size Hot
Cakes.

Two Eggs any Style 3.25
Served with Hash Browns and Toast.
with One Egg any Style 2.75

Toast and Side Orders

Ham 2.15	Sweet Rolls 1.25
Bacon or Sausage 1.95	2 Slices of Toast65
Two Eggs 1.25	Cinnamon Toast 1.00
One Egg95	Hot Biscuits 1.00
Hash Browns95	English Muffin85
	Homemade Scones 1.45

Hot Cake Sandwich 4.25
Ham, Bacon, or Sausage with Two Eggs and 3 Hot
Cakes.

Biscuits and Gravy 4.25
Served with Sausage and Hash Browns.

Hot Cakes Stack 2.35
Short Stack 1.95

French Toast (3 slices) 2.95

Omelette (3 eggs) 4.45
Denver; Spanish; Mushroom, Ham, & Cheese; Bacon;
Sausage.

OR Make up Your Own

Basic 3 Egg Omelette 4.15
Choose added ingredients
Cheese25
Onions25
Peanut Butter25
Green Peppers25
Bananas50
Mushrooms50
Avocado50
Sour Cream50
Cran Meat75
Shrimp75

FRUIT

Grapefruit ½ with English Muffin 1.65
Cantaloupe (in season) with English Muffin 1.65
Fruit Cup with English Muffin 1.65
Fruit Juice Sm95
Lg 1.20
Cereal Cold 1.25
Hot 1.95

BELGIAN WAFFLES

WAFFLES
Waffle topped with Whipped Cream & Fruit 3.45
Whipped Butter & Maple Syrup 2.95

Waffle Brunch 4.75
Waffle with Butter, Maple Syrup, choice of Ham,
Bacon, or Sausage, coffee and orange juice.
With Fruit 4.95

Fruit Selections: Strawberries, Blueberries, Cherries,
and Peaches.

Desserts

Pie - Cheesecakes
Pie Ala Mode
Snelgrove Ice Cream
Sundaes

PIOCHE HIGHWAY • ELY • NEVADA

COPPER QUEEN



"The Grit is Diminished!"

"Your Thirst is Satisfied!"

"A Western History
for the
Finest Foods"

COMFORT AWAITS

- Fine Foods
- Fix'ens in Abundance
- From the Rivers, Sea and
Oceans Galore
- And the Lands Brings its Delights
With Cuts, Steaks, and Chops Supreme.

THIRST & HUNGER

Laid to Rest in These Halls.



PIOCHE HIGHWAY • ELY • NEVADA

DINNERS

All Dinner Orders include:
Choice of: Seafood Cocktail or Apricot Nectar and Soup or
Salad Bar, Tea or Coffee and Choice of: Baked Potato with
Sour Cream and Butter, Steak Fries, Rice or Stuffed Potato

All Ala Carte Orders include:
French Fries, Vegetable & Roll

	Dinner	Ala Carte
DINNER STEAK (8 oz. Top Sirloin) . . .	9.95	7.95
PRIME RIB AU JUS	13.25	
Western Cut	17.45	
CHOICE T-BONE STEAK	13.45	
RIB EYE STEAK	12.95	11.75
CHICKEN FRIED STEAK	9.25	7.25
GROUND ROUND STEAK	7.75	6.25
COUNTRY FRIED CHICKEN	7.95	5.95

S • E • A • F • O • O • D

DEEP FRIED JUMBO PRAWNS	12.45	10.95
HALIBUT STEAK	11.95	9.75
BROILED LOBSTER TAIL	Market Price	
With Petit Top Sirloin add 3.00		

SALADS

CHEF SALAD	5.45
TACO SALAD	4.45
SALAD BAR	2.50

FINGER FOOD



"N" STUFF

BREADED ZUCCHINI
Crisp Slices of Breaded Zucchini, Fried to
Golden Brown. Served with Hollandaise
2.95

BREADED MUSHROOMS
Deep Fried Breaded Mushrooms served with
melted butter
2.95

YOU CALL THE SHOTS

All steaks and prime rib are
cooked to your satisfaction; give us
one of these signals:

Medium Rare — seared on the out-
side, with a warm pink center.

Rare—seared on the outside, cool
and red in the middle.

Medium — browned on the outside,
with a hot pink center.

Medium Well — thoroughly browned
on the outside, with a thin line
of pink left in the middle.

Well Done — crisp on the outside,
and browned clear-through...
we don't recommend it, but
you're the boss.

THE BEST BRANDS OF
WINES, LIQUORS AND BEERS
KEPT AT THE BAR

Substitutions Ala Carte
PIOCHE HIGHWAY • ELY • NEVADA

BURGERS

BURGER COMBINATIONS

Quarter pound of our own Lean Ground Beef on a
Sesame Bun, topped with Tomato Slice, Pickles, Onion
and Lettuce "Served with Fries"

3.95

ADD YOUR OWN TOPPINGS

Cheese (American or Swiss)25
Grilled Onions25
Grilled Mushrooms50
Grilled Green Pepper25
Bacon Strips75
Alfalfa Sprouts25
Sour Cream50
Guaamole Sauce50

LIGHT 'N' EASY

Choice of: French Fries or Potato Salad

TUNA MELT 3.95

Tuna Salad served open face on English Muffin with
melted Swiss and American Cheese.

COLD TURKEY

or BEEF SANDWICH 3.95

Thin slices of Turkey Breast or Lean Roast Beef piled
on a fresh-baked Kaiser Roll.

PATTY MELT

Lean Ground Beef on grilled Rye Bread, topped with
melted American Cheese. Served with Salad.

CHICKEN FINGER SANDWICH 4.45

Breaded Fingers of Chicken Breast served on French
Bread with Lettuce and Tomato.

FISH AND CHIPS BASKET 4.95

Fresh breaded thick Cod Fillets on a bed of Picadilly
Fries with Lemon and Tarter Sance.

"SNACK"

4.65

(Choose any Two)

Visit our Soup and Salad Bar for your Soup or
Salad, we'll serve the sandwich:
Ham, Turkey or Grilled Cheese.

OLD FAVORITES

FRENCH DIP SANDWICH 5.25

Slices of thinly sliced Roast Beef stacked on our
own fresh French Roll, topped with Swiss
Cheese, and served with choice of: Fries or
Potato Salad.

PRIME RIB SANDWICH 6.45

Slice of Prime Rib served on our own large
French Roll with Salad, Fries and Au Jus.

HOT ROAST BEEF

SANDWICH 4.95

Lean Slices of Roast Beef served open face on
White Bread with Mashed Potatoes and Gravy
and Vegetable.

MALIBU

CHICKEN SANDWICH 5.45

Breaded fillet of Chicken Breast with Ham and
melted Swiss Cheese. Served on a fresh Kaiser
Roll with Lettuce, Tomato Slice and Corn on the
Cob. Also Fries.

CRAB AND AVOCADO

SANDWICH 5.95

Crabmeat on a French Bun with melted Swiss
Cheese, chopped Olives and laced with Avocado.
Fries and Corn on the Cob.

THREE DECKER CLUB 5.25

Slices of Turkey and strips of crisp Bacon piled
high with fresh Tomato slices and Lettuce.
Served with choice of: Fries or Potato Salad.

RUEBEN

. 4.75


A Bavarian Favorite-Pastrami, Sauerkraut and
Swiss Cheese on Rye Bread with our Special
Sauce, with Fries or Potato Salad

PHILADELPHIA CHEESE

STEAK SANDWICH 5.25

Grilled slices of tender Sirloin on our own French
Roll, topped with sauteed Mushrooms, Onions,
Peppers and Mozzarella Cheese. Served with
choice of Fries or Potato Salad.

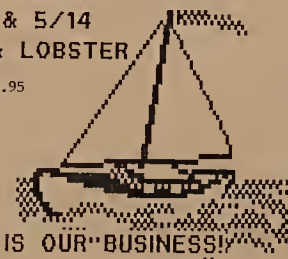
PIOCHE HIGHWAY • ELY • NEVADA



TONIGHTS SPECIALS

THRASHER SHARK	\$12.45
SEA SCALLOPS	\$13.45
FRESH SALMON FILETS	\$13.95
FRESH RED TROUT FILETS	\$12.45
RED SNAPPER	\$ 9.95

MOTHERS DAY SPECIAL
SAT/SUN
5/13 & 5/14
STEAK & LOBSTER
\$19.95



YOUR HAPPINES IS OUR BUSINESS!